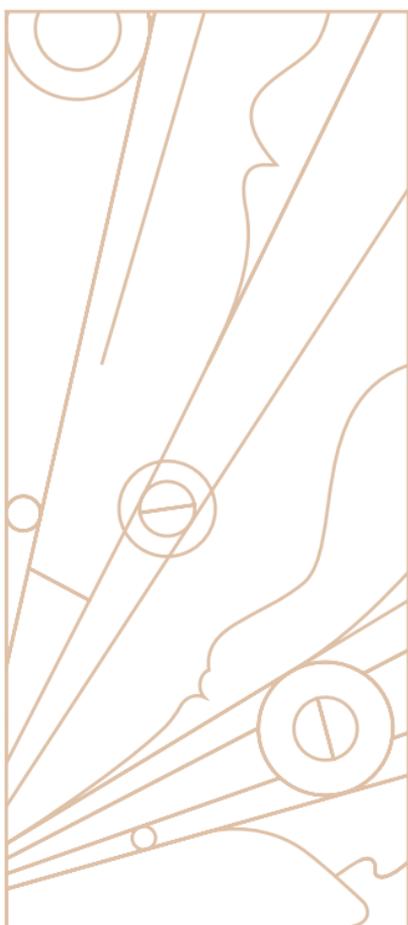
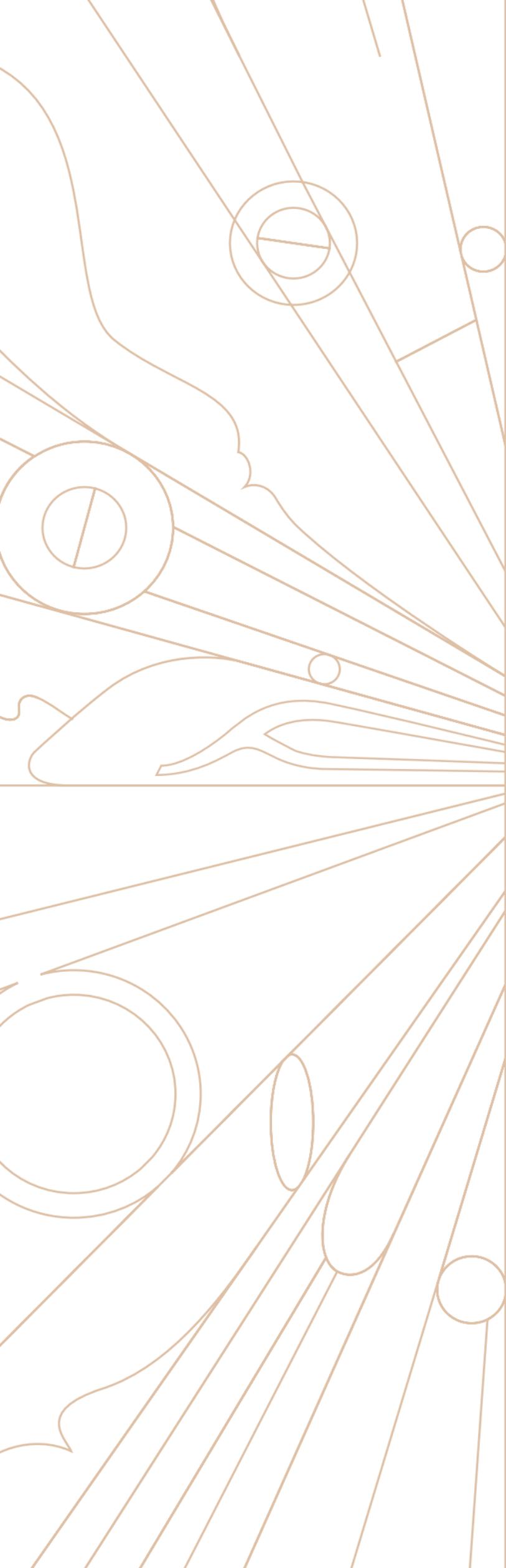


# EXECUTIVE

LA CARTE | MENÙ | MENU

**F** FRECCIAROSSA





# EXECUTIVE

**Pour vous qui aimez ce qu'il y a de mieux, où que vous soyez.**

## EXECUTIVE

Per te che ami circondarti del meglio, ovunque tu sia.

## EXECUTIVE

Conceived for those who love to surround themselves with the best, wherever they are.



**By CARLO CRACCO**

**Laissez-vous tenter par un petit luxe.**

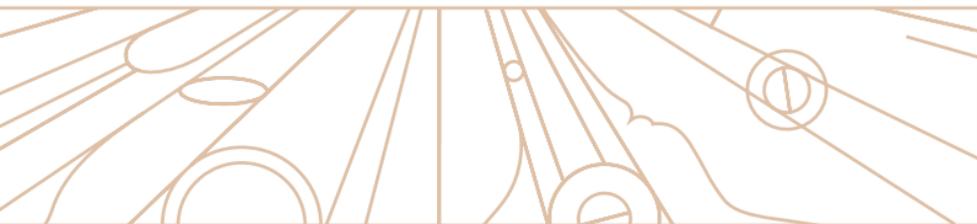
Découvrez une offre de restauration premium à bord avec les recettes créées.

### **Concediti un piccolo lusso.**

Prova l'alta cucina a bordo treno con le ricette create in esclusiva per te dallo Chef Carlo Cracco.

### **Treat yourself to a little luxury.**

Try haute cuisine on board with recipes created exclusively for you by Chef Carlo Cracco.



### **Croissant nature**

Cornetto vuoto | Plain croissant

### **Roulé à la cannelle**

Chiocciola alla cannella | Cinnamon swirl

### **Lait de bufflonne crémeux - caramel - Sans gluten**

Cre moso di latte di bufala - caramello - Senza glutine

Creamy buffalo milk dessert - caramel - Gluten-free

### **Tartelette aux abricots et au sarrasin - Sans gluten ni lait**

Crostatina Albicocca Grano Saraceno - Senza glutine e latte

Apricot tartlet with buckwheat - Gluten and milk-free

### **Sablés aux agrumes**

Sbrisoloni agli agrumi | Citrus biscuits

### **Mélange de fruits secs - Mix Vitalité BIO - Sans Gluten**

Frutta secca - Mix Vitalità BIO - Senza glutine

Dried fruit - ORGANIC Mix Vitalità - Gluten-free

### **Pain de campagne - Sans gluten**

Pane casereccio - Senza glutine | Homemade bread - Gluten-free

### **Biscottes complètes BIO**

Fette biscottate integrali BIO | ORGANIC wholemeal rusks

### **Confiture d'abricot**

Confettura di albicocca | Apricot jam

### **Miel d'acacia**

Miele di fiori d'acacia | Acacia blossom honey

### **Yaourt blanc entier au lait de foin STG BIO - Sans gluten**

Yogurt intero bianco BIO da latte fieno STG - Senza glutine

ORGANIC whole milk yoghurt from haymilk TSG - Gluten-free

### **Salade de fruits**

Macedonia | Fresh fruit salad



### **CLUB SANDWICH de CARLO CRACCO**

#### **Pain blanc, dinde rôtie, crème à la ciboulette, pois gourmands et tapenade d'olives vertes**

CLUB SANDWICH by CARLO CRACCO

Pane bianco, arrosto di tacchino, cremoso all'erba cipollina, taccole e tapenade di olive verdi

CLUB SANDWICH by CARLO CRACCO

White bread, roast turkey, cream of chives, snow peas and green olive tapenade

### **Moelleux aux blancs d'œufs, brocolis et yaourt grec**

Tortino di albumi con broccoli e yogurt greco

Savoury tart with egg whites, broccoli and Greek yoghurt

## Mini bagel aux graines de sésame, dinde rôtie et fromage crémeux aux olives vertes

Mini bagel ai semi di sesamo, tacchino arrosto e formaggio cremoso alle olive verdi

Sesame seed mini bagel with roast turkey and green olive cream cheese

**Bière conseillée** | Birra consigliata | Recommended beer  
Super Bitter - BALADIN

## Quiche au chou rouge et aux noix

Quiche con cavolo rosso e noci | Quiche with red cabbage and walnuts

**Vin conseillé** | Vino consigliato | Recommended wine  
Joseph, Gewürztraminer - J. HOFSTÄTTER



## CLUB SANDWICH de CARLO CRACCO

### Pain blanc, dinde rôtie, crème à la ciboulette, pois gourmands et tapenade d'olives vertes

CLUB SANDWICH by CARLO CRACCO

Pane bianco, arrosto di tacchino, cremoso all'erba cipollina, taccole e tapenade di olive verdi

CLUB SANDWICH by CARLO CRACCO

White bread, roast turkey, cream of chives, snow peas and green olive tapenade

**Vin conseillé** | Vino consigliato | Recommended wine  
Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA



## ASSIETTE DE FROMAGES ET CHARCUTERIE de CARLO CRACCO

### Saucisson « soppressa » et « fromage scamorza fumée »

TAGLIERE by CARLO CRACCO

Soppressa e scamorza affumicata

CHARCUTERIE AND CHEESE BOARD by CARLO CRACCO

Soppressa salami and smoked scamorza cheese

**Vin conseillé** | Vino consigliato | Recommended wine  
Barbera IGT Beneventano - SENSORIALE

## Mozzarella de Bufala AOP

Mozzarella di Bufala Campana DOP | PDO Campana Buffalo Mozzarella

## Focaccia croquante au fenouil

Focaccia croccante al finocchietto | Crispy focaccia with wild fennel

## Petit pain aux olives noires

Paninetto alle olive nere | Black olive bread roll

## Pain de campagne - Sans gluten

Pane casereccio Senza glutine | Homemade bread Gluten-free

## Lait de bufflonne crémeux - caramel - Sans gluten

Cremoso di latte di bufala - caramello - Senza glutine

Creamy buffalo milk dessert - caramel - Gluten-free

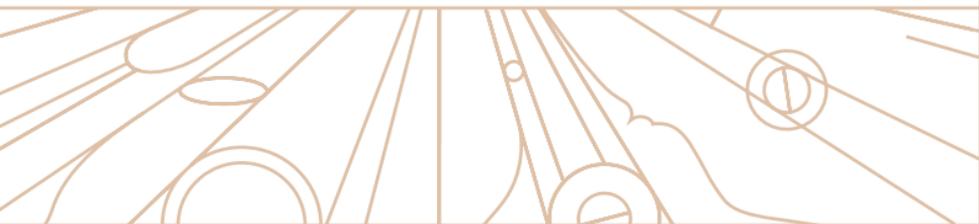
## Tartelette aux abricots et au sarrasin - Sans gluten ni lait

Crostatina Albicocca Grano Saraceno - Senza glutine e latte

Apricot tartlet with buckwheat - Gluten and milk-free

## Salade de fruits

Macedonia | Fresh fruit salad



## Petit pain à la crème de potiron et graines grillées

Cirella di pane con crema alla zucca e semi tostati  
Bread swirl with pumpkin cream and toasted seeds

**Vin conseillé** | **Vino consigliato** | **Recommended wine**  
Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA

## Moelleux aux blancs d'œufs, brocolis et yaourt grec

Tortino di albumi con broccoli e yogurt greco  
Savoury tart with egg whites, broccoli and Greek yoghurt



## ASSIETTE DE FROMAGES ET CHARCUTERIE de CARLO CRACCO Saucisson « soppresa » et « fromage scamorza fumée »

TAGLIERE by CARLO CRACCO  
Soppresa e scamorza affumicata  
CHARCUTERIE AND CHEESE BOARD by CARLO CRACCO  
Soppresa salami and smoked scamorza cheese

**Vin conseillé** | **Vino consigliato** | **Recommended wine**  
Barbera IGT Beneventano - SENSORIALE

## Mozzarella de Bufala AOP

Mozzarella di Bufala Campana DOP | PDO Campana Buffalo Mozzarella

## Focaccia croquante au fenouil

Focaccia croccante al finocchietto | Crispy focaccia with wild fennel

## Petit pain aux olives noires

Paninetto alle olive nere | Black olive bread roll

## Pain de campagne - Sans gluten

Pane casereccio - Senza glutine | Homemade bread - Gluten-free

## Tagliatelles aux œufs, champignons et speck

Tagliatelle all'uovo con funghi e speck  
Egg tagliatelle with mushrooms and speck

## Crème d'asperges et ses pointes

Crema di asparagi e le sue punte  
Cream of asparagus and asparagus tips

## Pâtes « fusilli » à la sauce bolognaise - Sans gluten ni lactose

Fusilli al ragù bolognese - Senza glutine e lattosio  
Fusilli pasta with Bolognese sauce - Gluten and lactose free



#### **PLAT de CARLO CRACCO**

##### **Filet de daurade aux herbes et fenouil, carottes et céleri de Vérone**

PIATTO by CARLO CRACCO

Filetto di orata alle erbe con finocchi, carote e sedano di Verona

DISH by CARLO CRACCO

Herb-flavoured sea bream fillet with fennel, carrots and celeriac

**Vin conseillé** | **Vino consigliato** | **Recommended wine**

Piano del Cardo - Falanghina DOC - PASSO DELLE TORTORE

#### **Poulet au yaourt et curcuma**

Pollo allo yogurt e curcuma | Chicken with yoghurt and turmeric

#### **Pommes de terre au romarin**

Patate al rosmarino | Potatoes with rosemary



#### **CLUB SANDWICH de CARLO CRACCO**

##### **Pain blanc, dinde rôtie, crème à la ciboulette, pois gourmands et tapenade d'olives vertes**

CLUB SANDWICH by CARLO CRACCO

Pane bianco, arrosto di tacchino, cremoso all'erba cipollina, taccole e tapenade di olive verdi

CLUB SANDWICH by CARLO CRACCO

White bread, roast turkey, cream of chives, snow peas and green olive tapenade

**Vin conseillé** | **Vino consigliato** | **Recommended wine**

Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA

#### **Lait de bufflonne crémeux - caramel - Sans gluten**

Cremoso di latte di bufala - caramello - Senza glutine

Creamy buffalo milk dessert - caramel - Gluten-free

#### **Tartelette aux abricots et au sarrasin - Sans gluten ni lait**

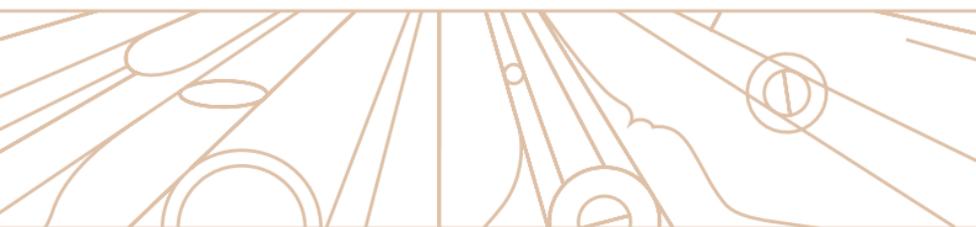
Crostatina Albicocca Grano Saraceno - Senza glutine e latte

Apricot tartlet with buckwheat - Gluten and milk-free

#### **Salade de fruits**

Macedonia | Fresh fruit salad

## Apéritif | Aperitivo | Appetisers



### **Mini bagel aux graines de sésame, dinde rôtie et fromage crémeux aux olives vertes**

Mini bagel ai semi di sesamo, tacchino arrosto e formaggio cremoso alle olive verdi

Sesame seed mini bagel with roast turkey and green olive cream cheese

**Bière conseillée** | Birra consigliata | Recommended beer  
Super Bitter - BALADIN

### **Quiche au chou rouge et aux noix**

Quiche con cavolo rosso e noci | Quiche with red cabbage and walnuts

**Vin conseillé** | Vino consigliato | Recommended wine  
Joseph, Gewürztraminer - J. HOFSTÄTTER

### **Petite focaccia au brocoli-rave et à la saucisse épicée « nduja »**

Focaccina alle cime di rapa e 'nduja

Mini focaccia with turnip greens and spicy 'nduja sausage spread

**Bière conseillée** | Birra consigliata | Recommended beer  
Botanic Blanche - sans alcool | analcolica | alcohol-free  
BALADIN



### **ASSIETTE DE FROMAGES ET CHARCUTERIE de CARLO CRACCO**

#### **Saucisson « soppressa » et « fromage scamorza fumée »**

TAGLIERE by CARLO CRACCO

Soppressa e scamorza affumicata

CHARCUTERIE AND CHEESE BOARD by CARLO CRACCO

Soppressa salami and smoked scamorza cheese

**Vin conseillé** | Vino consigliato | Recommended wine  
Barbera IGT Beneventano - SENSORIALE

### **Mozzarella de Bufala AOP**

Mozzarella di Bufala Campana DOP | PDO Campana Buffalo Mozzarella

### **Focaccia croquante au fenouil**

Focaccia croccante al finocchietto | Crispy focaccia with wild fennel

### **Petit pain aux olives noires**

Paninetto alle olive nere | Black olive bread roll

### **Grissino AOP au fenouil**

Grissino DOP al finocchietto | PDO wild fennel breadstick

### **Pain de campagne - Sans gluten**

Pane casereccio Senza glutine | Homemade bread Gluten-free



### **CLUB SANDWICH de CARLO CRACCO**

#### **Pain blanc, dinde rôtie, crème à la ciboulette, pois gourmands et tapenade d'olives vertes**

CLUB SANDWICH by CARLO CRACCO

Pane bianco, arrosto di tacchino, cremoso all'erba cipollina, taccole e tapenade di olive verdi

CLUB SANDWICH by CARLO CRACCO

White bread, roast turkey, cream of chives, snow peas and green olive tapenade

**Vin conseillé** | Vino consigliato | Recommended wine  
Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA



**Lait de bufflonne crémeux - caramel - Sans gluten**

Cre moso di latte di bufala - caramello - Senza glutine

Creamy buffalo milk dessert - caramel - Gluten-free

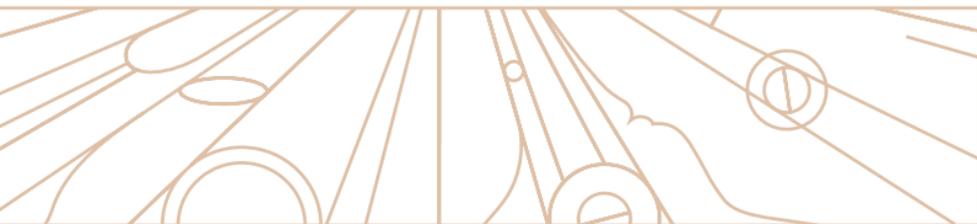
**Tartelette aux abricots et au sarrasin - Sans gluten ni lait**

Crostatina Albicocca Grano Saraceno - Senza glutine e latte

Apricot tartlet with buckwheat - Gluten and milk-free

**Salade de fruits**

Macedonia | Fresh fruit salad



## **Petit pain à la crème de potiron et graines grillées**

Cirella di pane con crema alla zucca e semi tostati  
Bread swirl with pumpkin cream and toasted seeds

**Vin conseillé** | *Vino consigliato* | *Recommended wine*  
Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA

## **Petite focaccia au brocoli-rave et à la saucisse épicée « 'nduja »**

Focaccina alle cime di rapa e 'nduja  
Mini focaccia with turnip greens and spicy 'nduja sausage spread

**Bière conseillée** | *Birra consigliata* | *Recommended beer*  
Botanic Blanche - sans alcool | analcolica | alcohol-free  
BALADIN



## **ASSIETTE DE FROMAGES ET CHARCUTERIE de CARLO CRACCO** **Saucisson « soppressa » et « fromage scamorza fumée »**

TAGLIERE by CARLO CRACCO  
Soppressa e scamorza affumicata  
CHARCUTERIE AND CHEESE BOARD by CARLO CRACCO  
Soppressa salami and smoked scamorza cheese

**Vin conseillé** | *Vino consigliato* | *Recommended wine*  
Barbera IGT Beneventano - SENSORIALE

## **Mozzarella de Bufala AOP**

Mozzarella di Bufala Campana DOP | PDO Campana Buffalo Mozzarella

## **Focaccia croquante au fenouil**

Focaccia croccante al finocchietto | Crispy focaccia with wild fennel

## **Petit pain aux olives noires**

Paninetto alle olive nere | Black olive bread roll

## **Grissino AOP au fenouil**

Grissino DOP al finocchietto | PDO wild fennel breadstick

## **Pain de campagne - Sans gluten**

Pane casereccio Senza glutine | Homemade bread Gluten-free



## **CLUB SANDWICH de CARLO CRACCO**

### **Pain blanc, dinde rôtie, crème à la ciboulette, pois gourmands et tapenade d'olives vertes**

CLUB SANDWICH by CARLO CRACCO  
Pane bianco, arrosto di tacchino, cremoso all'erba cipollina, taccole e tapenade di olive verdi  
CLUB SANDWICH by CARLO CRACCO  
White bread, roast turkey, cream of chives, snow peas and green olive tapenade

**Vin conseillé** | *Vino consigliato* | *Recommended wine*  
Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA



### **Tagliatelles aux œufs, champignons et speck**

Tagliatelle all'uovo con funghi e speck  
Egg tagliatelle with mushrooms and speck

### **Crème d'asperges et ses pointes**

Crema di asparagi e le sue punte  
Cream of asparagus and asparagus tips

### **Pâtes « fusilli » à la sauce bolognaise - Sans gluten ni lactose**

Fusilli al ragù bolognese - Senza glutine e lattosio  
Fusilli pasta with Bolognese sauce - Gluten and lactose free

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#### **PLAT de CARLO CRACCO**

#### **Filet de daurade aux herbes et fenouil, carottes et céleri de Vérone**

PIATTO by CARLO CRACCO

Filetto di orata alle erbe con finocchi, carote e sedano di Verona

DISH by CARLO CRACCO

Herb-flavoured sea bream fillet with fennel, carrots and celeriac

**Vin conseillé** | **Vino consigliato** | **Recommended wine**

Piano del Cardo - Falanghina DOC - PASSO DELLE TORTORE

### **Poulet au yaourt et curcuma**

Pollo allo yogurt e curcuma | Chicken with yoghurt and turmeric

### **Pommes de terre au romarin**

Patate al rosmarino | Potatoes with rosemary

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### **Lait de bufflonne crémeux - caramel - Sans gluten**

Cre moso di latte di bufala - caramello - Senza glutine  
Creamy buffalo milk dessert - caramel - Gluten-free

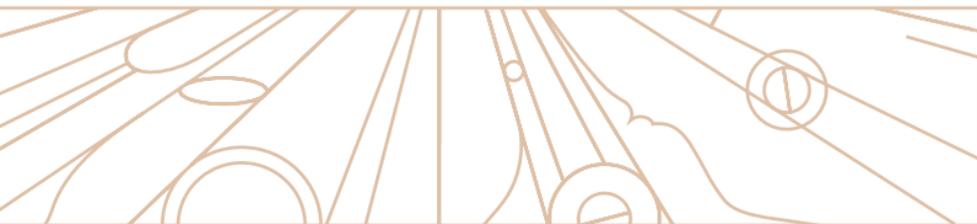
### **Tartelette aux abricots et au sarrasin - Sans gluten ni lait**

Crostatina Albicocca Grano Saraceno - Senza glutine e latte  
Apricot tartlet with buckwheat - Gluten and milk-free

### **Salade de fruits**

Macedonia | Fresh fruit salad

# Open Bar



## Vins blancs | Vini bianchi | White wine

**Piano del Cardo, Irpinia Falanghina DOC - PASSO DELLE TORTORE**  
**Campanie** | Campania | Campania - 13 % vol - 37,5 cl

**Regaleali Bianco DOC - TASCA D'ALMERITA**  
**Sicile** | Sicilia | Sicily - 12,5 % vol - 37,5 cl

**Joseph, Gewürztraminer - J. HOFSTÄTTER**  
**Trentin-Haut-Adige** | Trentino Alto Adige | Trentino Alto Adige  
14% vol - 37,5 cl

**Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA**  
**Frioul Vénétie Julienne** | Friuli Venezia Giulia | Friuli-Venezia Giulia  
13 % vol - 37,5 cl

## Vins rouges | Vini rossi | Red wine

**Barbera IGT Beneventano - SENSORIALE**  
**Campanie** | Campania | Campania - 13% vol - 37,5 cl

**Pretorio, Morellino di Scansano DOCG - SENSI**  
**Toscane** | Toscana | Tuscany - 13,5% vol - 37,5 cl

**Monteroso, Pinot Nero dell'Oltrepò Pavese DOC - GIORGI**  
**Lombardie** | Lombardia | Lombardy - 13% vol - 37,5 cl

**Primitivo di Manduria DOC, Sasseo - MASSERIA ALTEMURA**  
**Pouilles** | Puglia | Apulia - 14% vol - 37,5 cl

## Les bulles | Le bollicine | Sparkling wine

**Fusion, Spumante metodo classico - GIORGI**  
**Lombardie** | Lombardia | Lombardy - 12,5% vol - 20 cl

## Bière artisanale | Le birre artigianali | Craft beer

**Super Bitter - BALADIN** - 8% vol - 33 cl

**Botanic Blanche, sans alcool - BALADIN**  
Botanic Blanche, analcolica | Botanic Blanche, alcohol-free - 0% vol - 33 cl

**My Antonia - BIRRA DEL BORGO** - 7,5% vol - 33 cl

**Nazionale - Sans gluten - BALADIN**  
Nazionale - Senza glutine | Nazionale - Gluten-free - 6,5% vol - 33 cl

## Apéritifs | Gli aperitivi | Aperitifs

**Crodino** - 10 cl

**Sanbittèr rouge**  
Sanbittèr rosso | Sanbittèr Red - 10 cl

**Sanbittèr Dry blanc**  
Sanbittèr Dry bianco | Sanbittèr Dry White - 10 cl

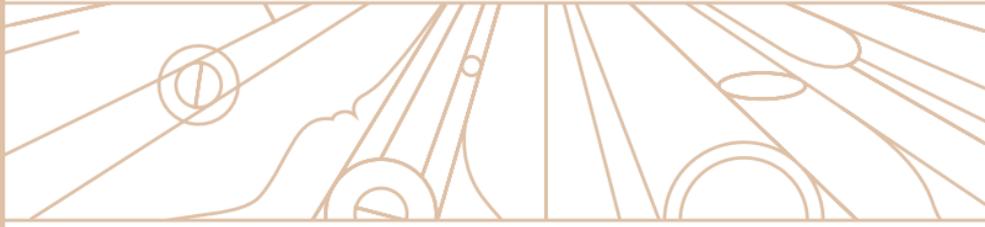
**Aperol Spritz** - 9% vol - 10 cl

**Negroni** - 21% vol - 10 cl

**Mojito** - 18% vol - 10 cl

**Moscow Mule** - 14% vol - 10 cl

**Gin Sensation** - 14% vol - 10 cl



**Boissons sans alcool** | Bibite analcoliche | Non-alcoholic drinks

**Coca-Cola Original**

**Coca-Cola Zéro**

Coca-Cola Zero Zuccheri | Coca-Cola Zero Sugar

**Fanta Orange**

**Sprite**

**Thé citron BIO** | Tè limone BIO | ORGANIC lemon tea

**Thé pêche BIO** | Tè pesca BIO | ORGANIC peach tea

**Gassosa BIO** | Gassosa BIO | ORGANIC lemon soda

**Chinotto BIO** | Chinotto BIO | ORGANIC chinotto

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**Les jus et les fruits pressés BIO**

Les jus et les fruits pressés BIO | ORGANIC juices and freshly squeezed juices

**Jus de fruit ACE BIO**

Succo di frutta ACE BIO | ORGANIC ACE fruit juice

**Jus de fruit Abricot BIO**

Succo di frutta Albicocca BIO | ORGANIC apricot juice

**Jus de fruit Ananas BIO**

Succo di frutta Ananas BIO | ORGANIC pineapple juice

**Orange blonde pressée BIO**

Spremuta di arancia bionda BIO | ORGANIC blond orange juice

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**Boissons chaudes** | La caffetteria | Coffee

**illy espresso - Café à torréfaction intense**

illy espresso - Caffè Intenso | illy espresso - Bold roast coffee

**illy espresso - Café allongé à torréfaction intense**

illy espresso - Caffè lungo Intenso

illy espresso - Long bold roast coffee

**Café espresso avec une touche de lait**

Caffè macchiato | Espresso with a dash of milk

**Café espresso avec une touche de lait de riz**

Caffè macchiato con bevanda di riso

Espresso with a dash of rice drink

**illy espresso - Café décaféiné**

illy espresso - Caffè decaffeinato | illy espresso - Decaffeinated coffee

**illy espresso - Café allongé décaféiné**

illy espresso - Caffè lungo decaffeinato | illy espresso - Long decaffeinated coffee

**Café d'orge Espresso - Hordeum**

Orzo Espresso - Hordeum | "Hordeum" Barley coffee

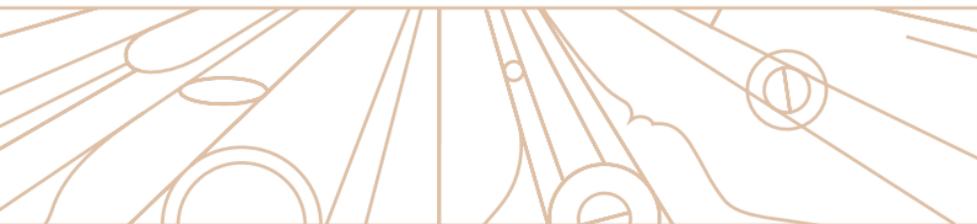
**Café d'orge Ginseng - Hordeum**

Orzo Ginseng - Hordeum | "Hordeum" Barley ginseng

**Verre de lait**

Bicchiere di latte | Glass of milk

# Open Bar



## **Verre de lait de riz**

Bicchiere di bevanda di riso | Glass of rice drink

## **Cappuccino**

### **Cappuccino avec une touche de lait de riz**

Cappuccino di riso | Rice Cappuccino

### **Lait avec une touche de café**

Latte macchiato | Milk with a dash of coffee

### **Lait de riz avec une touche de café**

Bevanda di riso macchiata | Rice drink with a dash of coffee

## **Chocolat chaud**

Cioccolata calda | Hot chocolate

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## **Thés et tisanes** | Tè e tisane | Tea and herbal teas

### **Thé Early Grey Yin Zhen**

Tè Early Grey Yin Zhen | Earl Grey Yin Zhen Tea

### **Thé Breakfast**

Tè Breakfast | Breakfast tea

### **Thé Vert Simplement Pur**

Tè Verde Pure Green Tea | Pure Green Tea

### **Camomille BIO**

Camomilla BIO | ORGANIC chamomile

### **Tisane Passion de Fleurs**

Tisana Passion de Fleurs | Passion de Fleurs herbal tea

### **Tisane Bali** | Tisana Bali | Bali herbal tea

### **Tisane du Berger** | Tisana du Berger | Du Berger herbal tea

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## **Les eaux** | Le acque | Water

### **Eau plate**

Acqua naturale | Still water

### **Eau pétillante**

Acqua frizzante | Sparkling water



**Les produits sans gluten proposés à bord ont été approuvés par le programme de restauration sans gluten de l'Association Italienne pour la Maladie Coeliaque (AIC). Toute procédure engagée pour le service « sans gluten » est partagée et approuvée par l'AIC**

I prodotti senza glutine proposti sono stati approvati nell'ambito del programma AFC di AIC. Ogni procedura prevista per il servizio senza glutine è condivisa e approvata da AIC.

The gluten-free products offered have been approved by the Gluten Free Eating Out program of the Italian Coeliac Association (AIC). Each procedure involved in the gluten-free service is shared and approved by the AIC..

**Les plats préparés à bord sont susceptibles de contenir des traces de : céréales contenant du gluten, crustacés, oeufs, poissons, arachides, soja, lait et ses dérivés, fruits à coques, céleri, moutarde, graines de sésame, anhydride sulfureux et sulfites, lupin et mollusques. Pour plus de renseignements sur les ingrédients et les allergènes nous vous invitons à consulter le dépliant d'information qui vous sera fourni par notre personnel de bord, sur simple demande de votre part.**

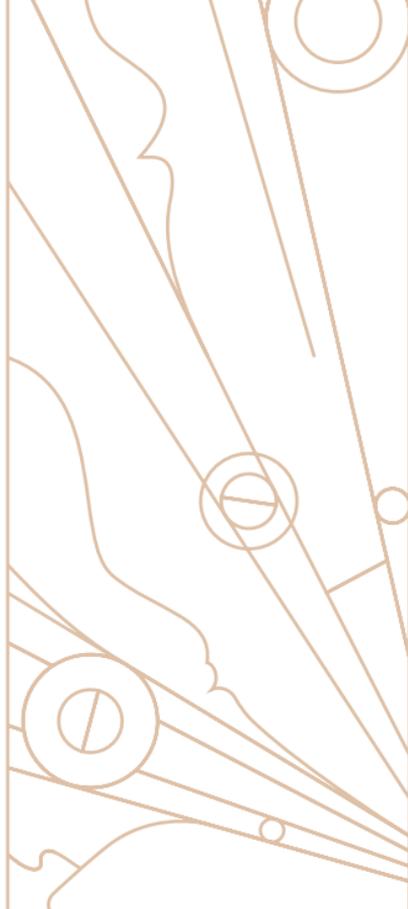
I piatti preparati a bordo possono contenere tracce di: cereali contenenti glutine, crostacei, uova, pesce, arachidi, soia, latte e derivati, frutta a guscio, sedano, senape, semi di sesamo, anidride solforosa e solfiti, molluschi e lupini. Per qualsiasi informazione su ingredienti e allergeni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale in servizio.

The dishes prepared on board may contain traces of: cereals containing gluten, shellfish, eggs, fish, peanuts, soya, milk and its derivatives, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, molluscs and lupine seeds. For further information regarding ingredients and allergens, it is possible to consult the leaflets on this subject which will be provided by our service staff on request.

**Certaines propositions de formules pourraient n'être disponibles qu'à des heures spécifiques de la journée.**

Alcune proposte di menu potrebbero essere disponibili solo in determinate fasce orarie.

Some menus could be available only in certain time slots.



**F** **FRECCIAROSSA**

ÉDITION MARS 2026  
EDIZIONE MARZO 2026  
MARCH 2026 EDITION

REV. 01

